

## [E,D] Black IPA z pomarańczami i jaśminem

- Gravity **12.1 BLG**
- ABV ---
- IBU **120**
- SRM **46.9**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.85 kg (50%)	90 %	621
Liquid Extract	Bruntal Pale Ale	0.85 kg (50%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CTZ	15 g	30 min	14.4 %
Boil	Ekuanot	15 g	57 min	12.8 %
Boil	Simcoe	15 g	57 min	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	6 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Suszona skórka Curacao	10 g	Boil	50 min
Spice	Suszona skórka pomarańczy	10 g	Boil	50 min